

-WINE ON TAP-

17 ROSE, 9

Tuck Beckstoffer Hogwash Napa, California

15 PINOT GRIGIO, 8

Luna, Napa, California

16 CABERNET FRANC 10

Lang + Reed, Lake County, CA

16 PINOT NOIR, 10

Smith & Perry, Willamette Valley, California

-BUBBLY, WHITE & ROSE-

BUBBLES BY THE GLASS

NV CAVA BRUT, 8/25

Los Monteros, Spain

BUBBLES BY THE BOTTLE

NV SYRAH, 34

Steele Black Bubbles, Lake County, CA

NV SPECIAL CUVEE BRUT, 89

Bollinger, Ay, France

NV LAMIABLE EXTRA BRUT GRAND CRU, 50

Champagne, France

NV DRAPIER BRUT NATURE, 70

Urville, France

NV PIERRE GERBAIS EXTRA BRUT, 75

Champagne, France

WHITE & ROSE BY THE GLASS

17 ROSE, 9/33

Ferrari Carano, Sonoma, CA

16 CHENIN BLANC, 8/27

Essay, South Africa

17 SAUVIGNON BLANC, 9/33

Les Roches Touraine, Loire, France

16 PINOT GRIS, 12/40

Benton-Lane, Monroe, Oregon

17 CHARDONNAY 8/27

Steele Shooting Star, Lake County, CA

16 CHARDONNAY, 9/33

Imagery, Sonoma, CA

15 CHARDONNAY, 15/52*

Van Duzer, Willamette Valley, OR

15 VIOGNIER, 8/27

Zaca Mesa, Santa Ynez Valley, CA

*** GLASSES ARE Poured WITH A CORAVIN**

WHITE & ROSE BY THE BOTTLE

17 ROSE, 20

Laurent Miquel, Pays d' Oc, France

16 WHITE BORDEAUX, 20

Chateau Charron, Bordeaux, France

17 SAUVIGNON BLANC, 20

Okiwi Bay, Marlborough, NZ

18 WHITE GRENACHE, 20

Clot, Terra Alta, Southern Catalonia

-REDS- BY THE GLASS

16 MERLOT, 12|44*

Skyfall, Columbia Valley, WA

17 MALBEC, 9/33

Kaiken Reserve, Mendoza, AR

14 PINOT NOIR, 13/49

Van Duzer, Willamette Valley, OR

13 GRENACHE SYRAH, 8/30

Bon Remede Signature, Cotes du Rhone, France

12 CABERNET SAUVIGNON, 14/49

Van Duzer, Sorcery, Rutherford, CA

13 ZINFANDEL VIGNETO DI EVO, 16/56*

Martinelli, RRV, CA

*** GLASSES ARE Poured WITH A CORAVIN**

BY THE BOTTLE

17 CARIGNAN, 20

Two Birds One Stone, France

17 TEMPRANILLO, 20

Honoro Vera, Rioja, Spain

16 MONASTRELL, 20

Albacea, Jumilla, Spain

NV PIETRAMAGGIO ROSSO, 20

Grignano, Tuscany, Italy

14 VINHO TINTO, 20

Delaforce Douro, Portugal

09 "TRIO" RED BLEND, 20

3 Mile Marker, Washington

12 PICCINI, 69

Brunello di Montalcino, Italy

16 RED BLEND ABSTRACT RED, 17|60*

Orin Swift, CA

12 PETIT VERDOT, 65

Decero Mendoza, Argentina

-COCKTAILS-

BARREL AGED CLASSICS

OLD FASHIONED, 14

Barton's 1792, Angostura, Simple

PAPER PLANE, 12

G&W Bourbon, Aperol, Angostura Amaro

ITALIAN MANTHATTAN, 13

Redemption Rye, Zucca, Bitters

BOULEVARDIER, 12

G&W Bourbon, Campari, Dolin Rouge

WHITE NEGRONI, 12

229 Gin, Suze, Dolin Blanc

VIEUX CARRE, 13

Redemption Rye, Cognac, Dolin Rouge,

Benedictine, Bitters

SHAKEN, STIRRED, MUDDLED, AND STRAINED

GINGER CUCUMBER, 11

Cucumber Infused Vodka, Fresh Ginger Syrup

JUNIPER ROSE, 12

Juniper Infused Vodka, Elderflower, Orange, Lime

KENTUCKY BUCK, 11

G&W Bourbon, St Elizabeth Allspice, Lime, Ginger

Beer

PALOMA, 11

Rancho Alegre Reposado, Steigel Radler, Lime

DRAGON'S FLIP

Zucca, Dragon's Milk Stout, Egg, Syrup

HOUSE SANGRIA, 9

Vodka, White Wine,, Mixed Berries, Citrus, Ginger

THE EMPRESS, 11

Empress Butterfly Pea Blossom Gin, Fresh Lemon,

Egg White, Agave, Griotte Cherry

A NICE SHRUBBERY, 11

229 Vodka or Gin, 1821 Green Apple Cardamom

Shrub, Dolin Blanc, lime, Soda

-BEER-

DRAUGHT

FOUNDER'S SOLID GOLD LAGER 6

3 TAVERNS ROWDY & PROUD IPA 8

BELL'S OBERON WHEAT ALE 7

NEW HOLLAND' DRAGON'S MILK 9

CANNED & BOTTLED

CREATURE COMFORTS RECLAIMED RYE 7

OMMEGANG RARE VOS AMBER ALE 6

CIGAR CITY GUAYABERA PALE ALE 6

ORPHEUS OVER AND OVER

PINEAPPLE SOUR ALE 6

MILLER LITE *TALLBOY CAN, 4*

STEIGL RADLER, 6

AVAL HARD APPLE CIDER *CAN, 7*

GUINNESS DRAUGHT *TALLBOY CAN, 7*

-BREWED-

SHED'S HOUSE COFFEE 3 * ESPRESSO 3.5

DBL ESPRESSO 5 * MACCHIATO 4

LATTE 5 * CAPPUCINO 5

-SOFT DRINKS-

MEXICAN COCA- COLA & SPRITE 3

DIET COKE 3 * GINGER ALE 3

RED HARE ROOT BEER 4 *

17.21 GINGER BEER 4

#TVDINNERTUESDAY

A FULL PLATE OF NOSTALGIA \$14

#BREWERSDOZEN

THURSDAYS. A DOZEN OYSTERS &
BUBBLES \$15

#MIMOSAS

EVERY SUNDAY BRUNCH 'TIL 3PM \$16

SMALL BATCH COGNAC & ARMAGNAC

GAUTIER VSOP LEOPOLD RAFFIN VSOP MARIE DUFFAU

BOURBONS/WHISKEY

ANGEL'S ENVY ASW FIDDLER BOOKER'S

BASIL HAYDEN MICHTER'S BULLEIT

EAGLE RARE ELLIJAH CRAIG SB FEW

HELLBENDER HIBIKI HARMONY SUNTORY TOKI

JEFFERSON'S RESERVE MAKER'S MARK MAKERSMARK

RYE

ASW RESURGENS BULLEIT FEW

REDEMPTION HIGH WEST DBL RYE WHISTLE PIG

SINGLE MALT-

MACALLAN 12YR THE GLENLIVET 12YR THE GLENLIVET 15YR

THE GLENLIVET 18YR OBAN 14YR LAGAVULIN 16YR

-SPECIAL AND LIMITED-

HOUSE FIREBALL 9

STRAWBERRY-LIME CELLO 9

17 SOUTHERLY LOVE, 30

750ml Brett, Creature Comfort s

16 TRANSMISSION, 30

750ml Citrus Saison, Creature Comforts

-MEATS & CHEESES

3 FOR 12 OR 6 FOR 24

MEATS

*PROSCIUTTO * SMOKED PEPPERONI *

*SPECK * GENOA *

* CAPOCOLLO*

CHEESES

Don Bernardo Manchego, Barcelona, SP
Sweet Grass Dairy Thomasville Tomme, Thomasville, GA
Sweet Grass Dairy Green Hill, Thomasville, GA
House Made Pimento Cheese
Crackers, Jam, Savannah Honeycomb

-TODAY'S SHELL-

*BLUE POINT, CAPE COD

Crackers, Horseradish, Cocktail Sauce

2.5ea

-SIDES-

CHOICE OF THREE SIDES 16

FRIED BRUSSELS SPROUTS 7

MAC N CHEESE, BACON 7

SAFFRON + BABY SQUASH
RISOTTO 8

LOADED CORN ON THE COB 6

HOUSE FRIES 4

-NA BEVERAGE-

HIBISCUS ARNOLD PALMER, 4
fresh lemon, honey, thyme

HOUSE SHRUB 5
*1821 Green Apple Cardamom Shrub,
Fresh Lime, Soda, Rosemary*

HILDON BOTTLED WATER 5
still or sparkling

THE
SHED
at glenwood

*THIS ITEM IS SERVED RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED FOOD,
SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND
EGGS, MAY INCREASE YOUR RISK OF FOOD
BORNE ILLNESS.

-SMALL PLATES-

CREOLE BBQ PRAWN 12

pineapple, scallion roots, applewood smoked corn, crostinis

BREAD & BUTTER 3

whipped honey butter

*AHI TUNA POKE 11

ginger ponzu, cucumber, sesame seeds, fingerling chips

WAGYU BEEF BULGOGI 11

gochujang, daikon, red onion, cilantro, fingerling chips

GRILLED OCTOPUS 11

pickled fennel, coconut powder, baby zucchini, parsnip puree

PEI MUSSELS 16oz 12

*coconut milk, kaffir lime, coriander salt, applewood smoked
corn, baby turnips, crostinis*

PETITE BLACK COD 11

Pimento romesco black plum, garden peppers, celery oil

-SOUP & SALADS-

SPRING PEA + CASHEW CREAM SOUP 7

sour cream, fresh peas, toasted cashews

BABY ICEBERG 7

red onions, heirloom cherry tomatoes, blue cheese dressing, bacon

MELONS + TOMATOES 8

*musk melons, heirloom tomatoes, sun gold tomatoes, pickled black radish, basil
vinaigrette*

BEETS + BERRIES 8

ruby red beets, blackberries, golden beets, walnut + goat cheese, raspberry vinaigrette

-MAINS-

SALMON HOT POT 24

*soy syrup, japonica rice, bok choy, heirloom carrots, enoki + shiitake mushrooms, white
miso broth*

PEI MUSSELS 32oz 18

*coconut milk, kaffir lime, coriander salt, applewood smoked corn, baby turnips,
crostinis*

SPRINGER MOUNTAIN FARM CHICKEN 21

*crispy chicken skins, baby turnips, morel mushrooms, fava beans, sun gold tomato
coulis*

PAN SEARED SCALLOPS + CHARRED LEEK 25

*saffron + baby squash risotto, parsnip puree, pickled black radish, chanterelle
mushrooms, smoked heirloom carrot*

STEAK AND POTATOES 30

*6oz A5 prime filet, yukon mousse, pearl onions, potato fritter, baby heirloom carrots,
fingerling chips, celery oil, bordelaise*

SHED BURGER 20

*Brasstown prime beef, bacon jam, heirloom tomatoes, bread + butter pickles, poblano
cheese, lettuce, onion, brioche bun, house cut fries*

BUTTERNUT SQUASH RAVIOLI 20

black truffle zest, morel mushrooms, aged parmesan, oregano, butternut squash puree

-DESSERTS-

OUR SIGNATURE DING DONG 7

BANANA SPLIT 10

COFFEE + DOUGHNUTS 8

CHOCOLATE CHIP ICE CREAM SANDWICH 8

Executive Chef - Quintles Swain